

Tasting menu

Canapes

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Oyster

Yellow fin tuna / salicornia

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Zucchini flower

Stuffed with red prawns / zucchini puree / saffron sauce

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Jerusalem Artichoke

Black truffle / hazelnut / celeriac sauce / truffle jus

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Wild Grouper

mussels / greens shiso / herbs sauce / marigold oil

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USDA Prime Beef Fillet

Onion textures / broccolini / beef jus

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Lemon curd

Sheep yogurt sorbet / lemon verbena / crumb

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Petit Fours

Tasting menu 135 euro pp

Wine pairing 60 euro pp

House signature dish

Foie gras

foie gras parfait /berries /pistachios /umeboshi brioche

15 euro pp